



Millwork Warranty

The Bon Chef Quality Warranty:

Modular Hot Bars, Cold Bars, Podiums, Liquor Bars, Carts, Flambé Carts & Custom Mill Products

1. Seller Bon Chef, Inc. ("Bon Chef") warrants to first purchaser ("Owner") that upon shipment Bon Chef's Modular Hot Bars, Cold Bars, Podiums, Liquor Bars, Carts, Flambé Carts and Custom Mill Products ("Products") will be free from defects in material and workmanship and will conform to Bon Chef's Product specifications at the time of shipping for one year. This warranty does not extend to other manufacturers equipment, mechanical or electrical hot bain maries or wells; insulated or mechanical cold pans; wells or bain maries; mechanical, electrical, or non-mechanical lowerators; or other specified fabricated products, including audio equipment, that may be installed by Bon Chef in Bon Chef Products. Such other manufactures' mechanical or electrical components or products are subject to the specified manufacturers' warranties. For Warranty to apply, Owner must follow the Proper Use and Care Instructions indicated below ("Proper Use"). The Warranty does not cover damaged caused by misuse, accidents, or alterations to the Products.

2. Under this Warranty, Bon Chef will repair or replace, at its discretion, any Product which does not meet the Warranty provided in Paragraph 1 above. The determination of whether a Product meets and conforms with the Warranty provided in Paragraph 1 above remains with Bon Chef. If Bon Chef determines that damage occurred during Proper Use, the Product will be, at Bon Chef's discretion, repaired or replaced by a similar product, or one of equivalent value if the Product is no longer in production, at no cost to Owner except for shipping charges. THERE ARE NO OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, WHICH EXTEND BEYOND THE EXPRESS WARRANTY PROVIDED HEREIN. THE REPAIR OR REPLACEMENT REMEDY FOR ANY BREACH OF WARRANTY AND FOR ANY AND ALL DAMAGES OR LOSS ALLEGEDLY CAUSED BY BON CHEF'S PRODUCTS. LIABILITY FOR ALL DAMAGES, INCLUDING BUT NOT LIMITED TO COMPENSATORY, INCIDENTAL, CONSEQUENTIAL, MULTIPLE, SPECIAL, AND/OR PUNITIVE DAMAGES, AND ATTORNEY'S FEES, SOUGHT UNDER ANY LEGAL THEORY, WHETHER IN CONTRACT, TORT OR OTHERWISE, IS HEREBY DISCLAIMED TO THE EXTENT PERMITTED BY LAW. To the extent that any provisions herein purport to disclaim or limit any statutory rights or remedies as may vary from state to state, such provisions shall be deemed to be amended to the extent necessary to comply therewith.

3. If damage should occur to any of the Warranted Products (which exclude other manufacturers' products or components as referenced in Paragraph 2 above) Owner is to contact the Bon Chef customer service department to determine if the damage is the fault of misuse or defects in materials or workmanship. Bon Chef's customer service will determine if a Bon Chef Representative will be sent to owner's location for evaluation or if an RMA Return Authorization will be issued. If RMA is issued, Owner must send the products, prepaid to Bon Chef for evaluation.

4. DESIGN AND SPECIFICATIONS: Bon Chef, Inc. reserves the right to make changes in design and specifications or add improvements on our equipment. The right is also reserved to modify our equipment because of factors beyond our control and government regulations. Seller makes no representation that the product complies with any present or future federal, state, or local regulations. Compliance is Buyer's responsibility. If certification labels by approved testing agencies are required, consult with factory prior to ordering.



Millwork Care Instructions

Proper Use And Care Instructions

Wood Surfaces:

- All wood surfaces must be cleaned after service using a damp, soft cotton cloth with a small amount of mild, non-abrasive cleanser. Never use solvents on wood surfaces. Remove any excess cleanser or water after cleaning.
- Never use abrasive cleansers.
- Use a no-wax furniture polish to protect the finish between cleanings.
- Chemicals in certain foods can harm the finish if left on for an extended period.
- Clean up all food spills as soon as possible. Do not allow any spilled food products to dry on wood surfaces.

Corian / Granite / Engineered Stone Surfaces:

- Clean with a damp, soft cotton cloth.
- Never use abrasive cleansers or cloths. Use only soft cotton.
- Plain denatured alcohol, used sparingly, is the best cleanser for counter tops.
- Never place hot items on your Corian surface.
- Never use a Corian or Granite countertop as a cutting board or food prep area.
- Minor surface scratches or abrasions in Corian can be removed using 320 grits sandpaper or "0000" steel wool. Sand in a circular motion applying very little pressure.
- Certain chemicals in food, such as the acid in tomatoes, can discolor tops. Be sure to clean up all food spills as soon as possible.

WarmStone surfaces:

WarmStone is a durable and beautiful man-made material, but is subject to some of the same maintenance concerns as natural stones are. Please follow these usage and maintenance guidelines for best performance and longevity.

**Never use any type of cast iron vessel on WarmStone surfaces! The accelerated heat distribution properties of cast iron will very quickly cause damage to WarmStone!*

- Never let a vessel run dry for any length of time, as heat damage and possible discoloring will occur. Keep food product levels as full as possible
- If using induction chafers or other water-pan vessels, always ensure the water level is constantly adequate.
- As a general rule, always use the lowest possible power setting on the induction stoves to achieve your desired temperature.
- After each use, clean the surface with a soft cloth and non-abrasive cleanser. Surface will still be hot from vessel-transferred heat, use caution.
- Always remove spilled food products promptly.



Millwork Care Instructions

Proper Use And Care Instructions (cont.)

Brass / Stainless Steel surfaces:

- Finished metal surfaces are extremely susceptible to scratching. Great care must be taken to avoid marring these surfaces.
- Brass is clear coated to conform to NSF requirements. This coating is extremely sensitive to scratching.
- Never let solvents contact coated brass. This includes Acetone, Alcohol, Mineral Spirits, etc.
- Clean with a damp, soft cotton cloth,
- All Stainless-Steel surfaces should be polished once a week using a water based S/S cleaner.
- Never let condensation or any other moisture remain in contact with metal surfaces for prolonged periods of time.

Plexiglas / Acrylic Surfaces:

- Clean with a damp, soft cotton cloth moistened with plastic cleaner such as Novus or Craftics.
- Acrylic is extremely sensitive to scratching. Never use abrasive cleansers or cloths. Use only soft cotton t-shirt material.
- Never clean acrylic with products containing ammonia or alcohol. Do not use Glass Cleaner such as Windex as it contains ammonia.